

## GRAZING

Gracious nuts; salted, candied & smoked	7
Mount Zero olives	8
Olive, goats curd pastries, truffle honey	9
Warm bread & cultured butter	9
School prawns, herb aioli	15
Grilled haloumi, port poached wild figs	12
Prawn & prosciutto croquettes	14
Chicken liver pâté, port, orange curd, brioche	16
Cured meats, house pickles, smoked cheese	26
Baked Barossa Valley wash rind, rain toast, onion jam	23

## ENTRÉE

Pumpkin spaghetti, hazelnut, sumac, crème fraîche	16
Jerusalem artichoke soup, scallops	18
'Pickled' Kingfish, white radish, tomato consommé, coriander, finger lime	23
Crispy pork belly, persimmon, sour apple, vanilla	22

## SALADS

Smoked chicken, root vegetables, crispy hen's egg, truffled cream	23
Roast & pickled mushrooms, bitter leaves, Persian feta, crispy bread	23
Confit salmon, watercress, gem lettuce, hazelnuts, orange	24

## MAIN

Confit lamb shoulder, parsnip purée, honey carrots, sweetbread	34
Poached blue eye cod, charred broccolini, pickled mussels, potato	35
Bannockburn chicken breast, cavalo nero, cumquats, herb stuffing	29
Kholrabi, rainbow chard & wild rice parcels, pine nuts, avocado, provolone	28
Roast Aylesbury duck breast, duck sausage, quince, chestnut	37

## FROM THE GRILL

EYE FILLET 200g	36	SIRLOIN 350g	32
Riverine, 200 day grain fed		Great Southern, grass fed	
SCOTCH FILLET 300g	37	WAGYU FLANK 220g	32
Riverine, 200 day grain fed		South Queensland, MS 6+	
PORK RIB EYE 330g	29	GUEST STEAK	MP
Victorian, free range			

All meats from the grill are served with confit garlic, lemon, baby onions & choice of sauce

## SAUCE

Green peppercorn sauce    Red wine jus    Café de Paris butter    Chimmichurri

## TO GO WITH GRACE

Piccadilly salad	9	Burnt butter mash	9
Yucca chips	9	Brussels sprouts, San Jose	
Chat potatoes roasted in beef fat, thyme & garlic	9	pancetta, balsamic	10
		Cauliflower gratin, taleggio	10

*State of Grace*